

100er

AROUND 'ERE



PETERBOROUGH & DISTRICT BRANCH OF THE CAMPAIGN FOR REAL ALE APRIL / MAY 2018

CAMRA

FREE MONTHLY NEWS-SHEET

No. 1 - November 9th 1976

Have Yourself a Merry Firkin (for) Christmas!

Do you get fed up with all those spirits and sherries when the pubs are shut over Christmas and New Year? Ever fancied yourself as a Mine Host? Then what you need is a cask of beer in your kitchen and the cheapest way to get one is to win our Christmas Draw which will guarantee you 9 gallons of real ale - or £15 if you've no room for it in the kitchen. The choice of ale will be yours, within limits (~~any no County or Abbot~~ and definitely no Old Peculiar - this is supposed to be a fund-raising activity!). Other prizes include a food hamper and a bottle of brandy.

The draw will be made on Saturday 18th December 1976 in the Elephant and Castle when a lot of people will be making idiots of themselves by attempting to drink a yard of ale each. We're hoping to have a bit of a sing-song too. Everyone's welcome - especially those who've bought draw tickets (on sale at the E and C)!

Crown Open at last?

The Crown at Elton (7 miles west of Peterborough) was due to re-open this week after fairly extensive renovations carried out by the new owner, Mr. George Martin. The free-house should be selling Greene King and draught Bass for the first time on Wednesday 10th November 1976.

Will Watney's "Fined" its way to Peterborough?

Watney Mann (Midlands) Limited are test-marketing their Fined Bitter real beer in the North Bucks area and tell us that "should the beer be successful we will be extending its distribution" but "cannot say with certainty that it will be available in the Peterborough area". They've certainly got plenty of pubs around here that they could test it in.

Elgoods Disappoint on Real Ale

Despite the mammoth success of their real ale "pub", The Greyhound, at the last two East of England Shows, Elgoods are seriously thinking of going back to keg only at next year's event. The Head Brewer blames it on the problems caused by the hot weather - mainly trying to keep the barrels cool. But anyone who sampled the beer would say it was better at the Show than that often served on a cool day at any number of Elgoods pubs. And can we really expect next summer to be as hot as the last two?

The Head Brewer, who showed a group of us around the brewery a couple of weeks ago, also confirmed that he would prefer all Elgoods pubs to serve by top-pressure. The visit was a very hospitable one but highlighted the fact that we must keep an eye on the real ale policies of the small as well as the large breweries.

All Change at Stamford

We have it on good authority that there is no longer any "real" Sam-Smiths on sale at the Crown, Hit or Miss and Jolly Brewer. The new tenant who will be taking over at the Golden Fleece before the end of the month intends to spend a lot of money on "improvements". Eddie Keenan will, during the winter, be serving his Ruddles County direct from casks behind the bar at the Green Man. From this week diners at St. Mary's Vaults will be able to get draught (electric) Sam Smiths Old Brewery Bitter upstairs in the restaurant as well as downstairs in the lounge and bar.

200TH EDITION

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Editor's Ramblings

Well, I dunno. Just got my first edition as Editor out of the way and here we are on Issue 200!

It's a remarkable achievement; even the multi-award-winning Nottingham Drinker, seen by many as the benchmark for Branch newsletters, is only in the mid-140s and that comes out every two months, the same as BAE. But I can't take any credit! That goes to my predecessors as well as everyone who has contributed over the years, plus our valued advertisers, without whom, of course, there would be no Beer Around 'Ere. Talking of advertisers, it's good to see a couple of new ones appearing in recent issues, and our longest-serving advertiser, R. A. Baker, is deservedly featured elsewhere in this edition.

Back to BAE 199 and one or two people have said some very nice things about it. Again, though, I can't take much credit and would like to thank former Editor Jane Brown (for her advice) and our own Daryl Ling (for his ruthless proofreading) as well as a mate of mine, Steve Browne, and particularly my youngest daughter Lydia, for their help with all the techie stuff. (I'd better stop there or I'll start blubbing like an Oscar winner!).

One thing I would like to do is to add my own two penn'orth to the appeal made by our Press and Publicity Officer Mike Blakesley in the last BAE. If you took Mike's advice and joined CAMRA – or if indeed you are already a member – why not come along to one of our monthly meetings? It's not just tubby, bearded Guardian readers droning on about beer (although

that's a fair description of yours truly). What you'll find is a passionate group of ladies and gentlemen who spend a lot of (unpaid) time and energy committing to the cause. Ale or cider is invariably involved and there's a thriving social side. I guarantee you'll enjoy it – and you might even be tempted to become more involved. I still find it hard to believe that we have around 2800 members in the Branch yet we still have a vacancy for a Young Members Officer.

Don't forget our next issue covers June and July, so remember to let us have details of all your events by Friday May 4th.

Good luck!

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AROUND 'ERE

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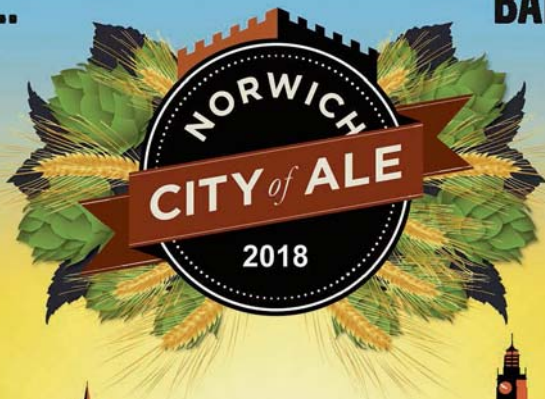
The next issue of Beer Around 'Ere will be available on the 28th May. We must have your stories, news and advertisements by 4th May.

Please send your stories and other copy to the editor, Alun Thomas.



**BRITAIN'S ORIGINAL
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Chairman's Corner

I start this Chairman's Corner with many thanks to a number of volunteers who have over the past two months:

- Tirelessly surveyed pubs on the long list for inclusion in the Good Beer Guide 2019.
- Scored beers on the National Beer Scoring System (NBSS) to signpost us to the best beer in the area through the What Pub app.
- Formed a group looking to update our existing Good Beer Guide and Pub of the Year policies so they more accurately reflect the best pubs in the area.
- Put forward their pubs to host Committee meetings, especially Maggie at the Rising Sun in Leverington, which will be one of the first rural pubs to benefit from our new committee/socials trips - getting members out to parts not readily served by public transport.

Continue Volunteering

Although so much has been done, I urge more volunteers to come forward and help whether it's just attending one of our socials, a committee meeting or looking at the What Pub app and adding a few NBSS scores. I mentioned above that there is a group looking into our policies, but we could always do with a few more views, especially from people who have not been involved before.

August will see the 41st Peterborough Beer Festival held on the Embankment. This is an early call for volunteers as this year I would like to see more local branch members working. Recently we have been reliant on volunteers from other areas. If you fancy having a go please don't hesitate to contact Steve Williams, the Staffing Officer, on 07756 066503 or popping along to his excellent micro-pub, The Frothblowers in Werrington.

As summer arrives, we also ask if there are any members who fancy a game of cricket with a beer or two. For over thirty years Peterborough CAMRA Cricket team have been playing and drinking themselves around the

local grounds. They are always on the lookout for new players and supporters, so if you are interested please contact me on 07809 629241.

Head Office News

We look forward to Head Office's announcements about the revitalisation project in April. Whatever the options they raise it will be down to you - the CAMRA membership - to agree it.

Chairman Out and About

Those who know me will often find me propping up one end of the bar in the Hand & Heart, but I am trying to get out and about in the branch, talking to fellow drinkers and generally enjoying myself. 2018 has seen me in a variety of establishments with highlights being:

- Ostrich Inn Craft Beer Festival: always good to try something different with the added bonus of runny yolk scotch eggs.
- Whittlesey Straw Bear: the annual pilgrimage around a freezing cold town, trying to show an interest in traditional dancing (which was great) and socialising around pubs such as the Boat, Letter B and Hubs Place.
- Watching the Five Nations: OK, so England may have lost to the Scots, but the banter and company were great in the Yard of Ale, drinking Hopback Summer Lightning. Also watched the England Ladies beat Wales on the Ploughman, Werrington's "Rugby Room" big screen.
- Rural Cambridgeshire: great few days touring our more rural areas with the highlights being the Ship Inn at March, the other Ship in Chatteris, Lion at Ramsey St Mary and the Angel at Ramsey.

Remembering the Fallen

Sadly I would like to end by paying tribute to two of our CAMRA family members, former brewer and Morris Dancer John Wood (Oakham Ales) and Kenny Baker, the beer festival Caricaturist, both contributed so much and will be missed by many.

Matt Mace
Chair

Pub News

For this edition I'm going to start in Crowland, often overlooked as it's a bit isolated, it is however on the bus route from Peterborough to Spalding, or a nice cycle ride in summer. It's also where I live, so it would be remiss of me to ignore my locals.

A good place to start off is a little out of the town at **Ye Olde Bridge Inn**, strictly speaking this pub is on Crowland Common, and must be one of the last stand-alone pubs left in the Fens, if not the country. The pub is open plan, but with the different levels, and timber partitions it feels as though there are several distinct drinking areas. The pub is privately owned and leased out to Les & Kev, who are half way through a 10-year lease. Since taking over they have run it as a homely local with a nice balance between drinks and food. There are normally three beers on tap that change weekly to ensure freshness, mostly with beers from local breweries; Tydd Steam is usually a banker. The Black Pig Oatmeal Stout went down very well on a cold winter's night. One word of warning though, the pub does hold occasional private parties, so best to call ahead if planning a walk out into the Fens on a Saturday night.

A short walk back into town brings you to **The Crown**, another Free House, this time supplying Bateman's ales. The pub is open plan with a central L-shaped bar and a small lounge/snug. Privately owned, the pub is managed on a long-term lease by Lorraine who keeps it as an excellent small town local with the focus on the wet trade, although Sunday Lunches and, in the summer, traditional pub basket meals are available. The beers are usually XB with XXXB or Gold on occasion, additionally there are up to four boxed ciders available. We were lucky enough to visit between 5:00pm & 6:00pm on a Friday when the "Happy Hour" was in full swing, the pub was bustling and the beer was just £2.50 a pint, happily for me the XB was good enough to encourage taking further advantage of the lower price.

Walking towards the unique Triangular Bridge the next stop is **The George & Angel**, apparently the only pub in Britain with this name. A two-room pub with a traditional Bar & Lounge layout. Owned by Enterprise Inns it is run by friends Claire & Kim, who keep two ales on tap, typically Black Sheep or

Doom Bar and a changing guest ale. Recently the dining room has been turned back into a public bar, which certainly bucks the current trend. From time to time the guest ale is Summer Lightning, which reportedly can sell out the day it goes on.

Opposite the G&A is the cider bar **Trinity's**. Housed in the old green-grocers shop, it started life as a wine bar before a period of closure. Upon reopening hopes were high when a pin was regularly to be found on the bar, and Oakham Green Devil on tap. However recently the quality products have been removed, and it only serves Carlsberg and the like. There is, however, a box of cider available. We are all hoping that this "Micro Pub in Waiting" can find an identity and thrive. The latest reports are that it has now been sold, so we're all keeping our fingers crossed.

The last pub in town is **Ye Olde Abbey**, situated on the narrow road leading to the ancient Abbey itself. Another Free House, this pub been rejuvenated in recent years since a major refurb a couple of years ago, after which enthusiastic tenants Dean & Stacy took over the lease and the pub hasn't looked back since. Again, open plan, but the layout has distinct eating and drinking sections. Dean keeps three ales on tap, Doom Bar plus two changing beers, typically local ales, with a good chance of catching Oakham or Tydd Steam.

Old timers will tell you that once you could stand on top of the Trinity Bridge and see 13 pubs, but Crowland does well to keep five going, six if you add the Keg Only British Legion Club, and is just a 15-minute drive from Peterborough, or can be reached easily on the Number 37 bus from Queensgate. The last bus back leaves at 7:45pm.

The Secret Cotswolds

The district of East Northamptonshire is considered by some to rival The Cotswolds for beautiful stone and thatched villages, and if you get off the main roads, there are some great village pubs to explore. **The Cross Keys** in King's Cliffe made the Good Beer Guide for the first time this year, but there was some concern when we heard that the lease had become available again. Understandably, it was reassuring to get a call from Ian who was keen to

inform us that he will be moving up from Bedford to be taking it over 12th March, so by the time you are reading this, he should have his feet nicely on the ground and be up and running. His plan is to have up to 7 beers available, plus some Key Keg products. King's Cliffe Brewery beers will feature, amongst others, and Ian has also written to us to say that he wants the pub to become known for its good ales. He'll also be extending the opening times. It is certainly a pub I will be getting to before too long and sounds like a good one to keep in mind for a dedicated journey, or quick diversion from the A47.

To help with the January Blues, our local CAMRA branch organized a campaigning trip in the area. We started off at **The Chequered Skipper**, in the Rothschild model-village of Ashton. This thatched pub has a fantastic setting at the end of the green. As can be expected for a village with a population of 219, the pub does rely on food, but there is a separate drinking area and there were three real ales available, and usually one from Rockingham brewery. The food includes a nice range of pub meals, with a good pizza section. Our next stop was just down the road at **The King's Arms**, Polebrook. This was more of a traditional village pub, and was bustling to the seams when we arrived, it being a traditional stop off for a local cycling group. Once the cyclists made way for us to get to the bar, the beer was on great form, and we all enjoyed the village pub atmosphere, helped by the excellent Fool's Nook from just down the road in Barnwell. Back on the bus we travelled to the other side of Oundle for **The Shuckburgh Arms** at Stoke Doyle. Again, for a village with a population of less than 100, the pub has to rely heavily on food, but for those needing a real ale, a handpump does supply Nene Valley. We finished off at the namesake **Shuckburgh Arms**, this time at Southwick, and a great example of bustling community-run pub. Three to four handpumps supply local ales, and on our visit, we all agreed that both the Digfield Fool's Nook, and Brewster's Hophead were top notch.

A last word for Northamptonshire, renovation continues at the Queen's Head in Bulwick although the decorators are not due to start until the end of March and new tenants have yet to be appointed. However there's better news in Stamford where the Millstone seems very much alive and kicking following the uncertainty at the turn of the year!

More News on Sam Smiths

In the last edition we covered the removal of cask ales at Sam Smith's Stamford outlets as well as The Wortley, and that we hoped **The Botolph Arms** wouldn't follow suit. I am pleased to say that Alex Savage called me to assure us that there was no risk of him losing the OBB, the changes were down to a quality push by Sam Smith's and the other outlets were not moving enough to ensure excellence, thankfully Alex's customers at The Botolph are getting through several barrels a week so the beer should always be fresh.

Virtual Drinking

The cold season has hit me hard this winter and seriously curtailed my pubbing activities, so I stuck my head into some old Good Beer Guides to have a look at some past masters, and some that are still top performers.

30 years ago, in 1988, our branch thought highly of the following pubs:

The Royal Oak, Castor – in 1988 we told the World “Photogenic thatched pub. Beamed interior, full of charm, with a pleasant drinking atmosphere”. Thankfully, that description would still ring true. The beers on offer in 1988 included Ind Coope Bitter, Burton Ale, & Tetley Bitter. The range is more varied these days.

The Crown, Peterborough – 30 years ago it was “Lively Mock-Tudor pub. Lounge caters mainly for entertainment”. Well, it's still Mock-Tudor, but the lounge has long since gone. I do recall around that time CAMRA used to hold the Christmas parties there, and I hope that wasn't the reason for its disappearance. The pub is now the only one left in an area that was very well stocked for good drinking outlets, amazingly the next closest pub is over half a mile away. I am pleased to say, though, that entertainment still features heavily, and there is a good range of Real Ales.

The Five Horseshoes, Barholm – thankfully little has changed, so our past description “Old stone building in quiet village, interior decorated with shire horse tack. Guest Beers”, whilst it wouldn't hold up today, is not too far off the mark. It is still an excellent example of a classic rural pub with the emphasis on drinking. I can vouch for the quality of the pizzas provided from a van on Friday and

Saturday evenings. Thankfully the quality and range of beers mean that any waiting time for food is enjoyable.

The Wheatsheaf, Moulton Chapel – We described this as “300 year-old pub on site of former brewhouse. Small basic public bar with collection of keys and pottery pigs. Guest Beers” On my last visit I didn’t see any pigs or keys, but there are still several separate areas, with food and drinking nicely parted. The pub hasn’t made the guide for a few years, but that is more down to the sensible policy of just serving one Real Ale and moving it quickly. Whilst there may not be the choice we are now used to, it does ensure the beer is always top notch.

The White Swan, Harringworth – Located close to the historic viaduct, we proffered “Early 16th century listed building with two lounge bars and a carvery”. It’s interesting to note that even 30 years ago rural pubs were having to head down the food route. When I visited it was just for a beer, and the quality was excellent, but sadly, this pub closed its doors at the start of this year. We hope it is just temporary, as it would be a shame to lose another gem in the Welland Valley.

The King’s Head, Wadenhoe – To end with we had this to say “Unspoiled 300-year-old pub with extensive gardens leading to River Nene”. Back in 1988, Adnam’s Bitter & Marston’s Pedigree were to be had here. Nowadays the range is much wider, and here has been some opening up inside, but it still feels like a good old-fashioned country pub. Food and Beer were excellent when I last visited.

In Memorandum (an abbreviated list of some classics from 1988 that are no longer with us):
 The Cock, Chatteris – closed 2002
 The Fountain, Peterborough
 The Gladstone Arms, Peterborough
 The Still, Peterborough – closed in the early 1990’s.
 The Black Hart, Ring’s End
 The Black Horse, Thorney Toll
 The Four Horseshoes, Throckenholt

Fancy Owning Your Own Pub?

Due to the sensitive nature, it is not always easy to identify which pubs are on the market, but a quick search of the internet showed the following career opportunities:

- The Ram Whittlesey is up for £325,000
- Duke’s Head, Wisbech £175,000 with 3

bedroom living accommodation above.

- Clarkson Arms, Wisbech up for £275,000
- Elm Tree Inn, Elm – Lease is up for sale for £75,000. Whilst this might immediately start off the warning signs of “Pubco”, we do believe this pub is owned by an individual, so all being well, the lease arrangements wouldn’t be punitive.
- Marston’s are offering the lease on The Rose & Crown in Oundle, however they won’t put a figure on it.
- Jolly Brewer, Stamford - £88,000 leasehold.
- The lease at the Punch Taverns owned King’s Head, Polebrook is being offered Free of Tie for £79,950.

CAMRA Pub Discounts

If you’re looking to save a few pennies, the following pubs do make a concession to card carrying CAMRA members.

Peterborough

Brewery Tap and Charters - 20p per pint

Fox and Hounds (Longthorpe) 10%

Sir Henry Royce 10%

Woodman 10%

March

Olde Griffin Hotel 10% (except Tuesdays when is discounted overall)

Wisbech

Angel – 20p per pint

Kings Head – 20p per pint

Three Tuns – 20p per pint

Stamford

London Inn – 50p per pint! (off non-discounted ales).

Feeling Charitable?

There has been a lot of bad press recently for the major charities, so I think it is worth giving a shout out to pubs that support local accountable charities, and one that I’d like to highlight is the Letter B in Whittlesey that helps out NGNP UK, a local charity that supplies Syringe Drivers (controlled pain relief) for people during palliative care. There is more information on www.ngnpuk.weebly.com. There are many other smaller charities, and it’s worth a second thought when popping some loose change into the collection tins at the end of the bar.

Stop Press

We just heard that **The Coachhouse** in Market Deeping had closed, hopefully more in the next edition about this.

The Times they are A-Changin'

A I prepare my first edition of Branch News in our 200th Edition my thoughts take me back to the early 1970's when edition one hit the streets of Peterborough. These were the early days of CAMRA (The Campaign for Real Ale) where the campaign was for choice or rather the lack of choice in the Pubs and clubs of this Great Britain. A large majority were controlled by the 'Big Six' and their McDonald's corporate style of Pub with Real Ale out and Keg Beer and Lager in! Fast forward to 2018 and CAMRA's membership has passed 190,000 and you can now walk only a short distance to your local and have a good choice of Ale on sale.

A question I get often asked as my role in Press & Publicity is why should I bother to join CAMRA? Surely the campaign has succeeded. My answer is yes the choice issue has succeeded, the Big Six have long since gone, Microbreweries and Micropubs are on the rise in the city BUT the campaign must continue. We need to promote quality, the hard-won choice, and support that Great British institution the Public House.

In 2016 CAMRA founder Michael Hardman returned to chair a CAMRA Revitalisation Project Steering Group. The aim of the Revitalisation Project is to review the organisation's purpose.

1. Protect and improve consumer rights.
2. Promote quality, choice and value for money.
3. Support the public house as a focus of community life.
4. Campaign for greater appreciation of traditional beers, ciders and perries as part of our national heritage and culture.
5. Seek improvements in all licensed premises and throughout the brewing industry

The Campaign continues people...

Peterborough Beer Festival 2018 Planning is underway

Once again the Peterborough & District CAMRA will put on Peterborough's biggest show of the

year with the 41st Peterborough Beer Festival taking place from Tue 21st to Sat 25th August 2018 Peterborough Embankment. In our 41st year I always find it incredible that a show of this huge size is still managed and run by volunteers. This is truly the showcase for Peterborough where we welcome people to our city and show the world that Peterborough can do it and do it well.

As in previous years we are always on the lookout for volunteers and if you want to share in the experience with us please check in on our website

www.peterborough-camra.org.uk

Peterborough Real Ale Pub Guide

As I write this report I am finally underway with the 2nd edition of our Peterborough Real Ale Pub Guide. The first edition was released in May 2015 and was an instant hit with visitors and locals alike.

The original contained 42 Pubs; the 2nd edition will contain 50 to reflect the new Micropubs plus a number I missed on the first edition. This guide is free is funded by CAMRA and is part of our initiative to support Pubs serving Real Ale and will be available from the 50 pubs plus Peterborough Museum, Library and the Tourist Information Centre. The feedback from everyone was really positive thank you and a number of people asked about the wider Peterborough and would I produce a guide? It takes me around 3 months to compile the guide I will take a serious look at the subject and report back later in 2018. The original guide is available online www.peterborough-camra.org.uk.

Mike Blakesley
Press Officer

A View from Oop North!

Stamford Ale Trip, 12th January 2018

Departing from Grantham Bus station at 0900 on a damp, foggy morning, my wife Michelle and I endured the twisty, hilly 70-minute journey south to the Lincolnshire market town of Stamford, our first visit together and my first visit since 2005 (to watch Think Floyd on the Meadows, 2nd July, the same night Pink Floyd played in Hyde Park for Live 8).

Being strangers to Stamford, we followed the sign to Tourist Info and collected a free town plan to accompany the suggested route of Stamford's ale houses which we'd had from a well-wisher. It was "Game On"!

First call – Wetherspoon's Stamford Post to set the day up with a hearty breakfast and latte. It was only 1030 but the pub was packed. We did get served promptly though.

Friday was market day so we had an enjoyable bumble around the stalls and shops. I visited the vinyl record man and we bought a few items from the Jack Wills sale – a shop that Grantham is sadly lacking (amongst many others!).

1230 – Beer o'clock so we started the crawl at the Green Man, Scotgate. I must point out that Michelle is not an ale or real cider drinker. She likes... Strongbow, Smirnoff and coke (bubbles – yuk!). I started with a half of Stoney Ford Sheepmarket Supernova (3.8%), then a half of Oakham Scarlet Macaw (4.4%), both very tasty beers.

A short walk across Waitrose car park took us to the Jolly Brewer on West Street, where I enjoyed a half from their own Baker's Dozen brewery – Straight Outta Ketton, a fine local ale.

En route to the King's Head, Michelle wanted to try a random pub not on our list, Paten & Co. It appeared to be more of a diners' establishment, but I was pleasantly surprised to find Thornbridge Jaipur (5.9%) available so had a swift half.

The King's Head was old, small but very inviting. I made two delicious choices, Marmalade Cat (5.0%) by Fat Cat Brewing and Electric Landlady (5.5%) from Baker's Dozen. I misread the pump clip and asked for Electric Ladyland as an old Hendrix album instantly came to mind!

A quick visit to Subway quelled the "munchies" before the visit to the Tobie Norris on St. Paul's Street. A fine half of Oakham Ales Mk V11 (3.9%) was enjoyed there, and it's worth pointing out that the walls in the Gents' were tastefully decorated with iconic framed Pirelli calendar pictures.

At this point Michelle was into the groove and asked if we could stay in Stamford longer and sort out a lift home – if only!! Our bus home went at 1645, which left time for just one more port of call. The Lord Burghley on Broad Street was closest, so I had a quick half of Grainstore Ten Fifty (5.0%).

Back in Grantham at 1800, we popped over to Wetherspoon's Tollemache Inn for the Friday night fish 'n' chips special with a local pint of Oldershaw's Posh Blonde (4.3%).

A memorable, enjoyable day and every ale was a delight – we'll be back!

Thanks, Rowenna, for sowing the seed.

Mark Beecham
Grantham CAMRA

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Brewery News



Angles Ales

Brewed a new iteration of Happy Paranoids with a Jester hop finish. Goat Locker bittered with Chinook is scheduled. We're on at Coventry Beer Festival, Booze on the Ouse

and Burton on Trent festival in March. Canning of beers to start soon and they have applied for a licence to sell direct to public from the brewery



Bexar County

Nothing to report.



Blue Bell

Nothing to report.



Castor Ales

As reported in the last edition, the 300th gyle special edition Old Scarlett -Grave Reserva (6%) has been brewed, and is currently maturing in our onsite special beer maturing facility. The plan is to start rolling the beer out after Easter.

The same facility is also nurturing Hopping Toad in preparation for its rather special dispatch to the Houses of Parliament. Hopefully MPs will soon be raising a pint celebrating a sensible trade deal with EU27- 'Hopping Toad the pint that oozes optimism'.

Other than that, the adverse weather conditions experienced just before copy deadline (Beast from the East), have meant we have taken the difficult decision to introduce brevity to our 'brewery news'.

We would like to assure all our loyal customers (and readers) that every effort was made to meet the deadline---but typing anything meaningful wearing the company thermal gloves proved a step too far. (Editors note: based on your usual contribution, I assumed you always wore gloves when typing!)

Finally a special thought and thanks to all those courageous souls who braved the weather, slid and skid on the pavements, dug themselves out of huge snow drifts, fought their way through the harsh elements....and continued to support their local pubs.



Digfield Ales

Nothing to report.



Elgood's

Nothing to report.



Hopshackle

Nothing to report.



Kings Cliffe Brewery

The core beers – 5C, No 10, P51 and 66 Degrees – are continuing to be brewed and supplied to local outlets. P51 and 66 Degrees will be at Leicester Beer Festival in early March, and the brewery is looking to supply other beers to beer festivals in the near future.

Melbourn

Nothing to report.



Mile Tree

Nothing to report.



Nene Valley Brewery

Nothing to report.



Oakham Ales

Sad news from Oakham Ales with the announcement that founder John Wood passed away on 19th January. Our thoughts are with his family and friends and a tribute will appear in BAE 201.



Rocket Ales

In November 2017 Rocket Ales relocated from Kings Cliffe to the previous Red Brewery at Great Staughton, near Huntingdon. Mike Blakesley and Dave Smith are busy producing an increased range of beers including special seasonal offerings for Spring and Summer. They are: Black Arrow Porter (4.0%), Maverick Ale (4.0%) and Sidewinder Ale (4.0%).

Black Arrow being a traditional London Porter, Maverick Ale is a smooth golden ale with a hint of ginger and Sidewinder Ale is a refreshing hoppy session ale.

Dave has other new beers in the pipeline including Redstone (4.4%) a raspberry wheat beer. Vostock, Komet, Atlas and Bloodhound have sold well and can be found in local outlets including some Wetherspoons. The brewery is also supplying a "house beer" for the Swan & Angel in St Ives. This is called Riverport Bitter (aka Bloodhound).

Komet, Black Arrow & Maverick will be appearing at the "Booze on the Ouse" Beer Festival in March. Rocket Ales are looking for new outlets to sell their cask and bottled beers targeting local free houses and farmer's markets.

A visit to the brewery, in April, is being arranged by the Peterborough branch of CAMRA.

Dave and Mike have also agreed to sponsor the Crossword in the 200th edition of Beer Around 'Ere.



CAMPAIGN
FOR
REAL ALE



Tydd Steam

The brewery is doing very well at the moment with recent beers including Black Pig, Snake Eyes, Scoundrel, Piston Bitter and Swedish Blonde. Will is planning to do a new beer with Galaxy hops for the Cambridge Beer Festival.



Xtreme Ales

Nothing to report.



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BAE BACK IN THE DAY

Strange, isn't it? I can't remember what my wife said to me twenty minutes ago, yet I distinctly recall chatting to Brendan Boyle at the very first Peterborough Beer Festival about the many merits of Home Ales of Daybrook, Notts. Here, Brendan (the newsletter's first Editor) takes a trip down Memory Lane, followed by three other former occupants of the hot seat, Derek Gibson, Dave Murray and Paul Brammer plus the readable Mike Blakesley.

AI

Beer Around 'Ere - The Beginning...

I was a member of the committee in 1976 when chairman John Gardiner asked if I could produce a local CAMRA newsletter. He'd seen others and decided it was time our young branch did the same.

With no experience but a bolshy attitude, I put together a typed, double-sided, A4 news-sheet, had - I would think - about 100 copies run off, and passed them around at the November branch meeting at the Greenkeeper. Surplus copies were left in the handful of local pubs that sold real ale. The intention was to make the newsletter monthly and publicly-available. I ran a competition for the title.

Edition 2 was duly called Brews News after a suggestion by John himself and chosen by me as dictator-editor.

However, trouble. The December branch meeting rebelled. Vociferously. (They were a lively lot...) They didn't want such a bland name. Of the submitted suggestions, they voted for Beer Around 'Ere (maybe the 'Ere' swung it). So the newsletter got its final title at edition 3, published 13 January 1977.

By slightly-embarrassing chance, the member who suggested the name Beer Around 'Ere was Sue Boyle. Yes, my wife. And after 41 years she's still proud of it!

Cheers one-and-all!

Brendan Boyle

More Memories

“When I first joined Peterborough Camra, Brendan Boyle was our chairman and we are still good friends today, although he now lives in Darlington. Brendan produced the very first newsletter and it was an A4 double sided affair copied on equipment in the Council Offices where Brendan worked as a planner. The first edition was called “Brews News” and contained a competition to name the publication in the future.

The winner was none other than Brendan's wife Sue who came up with “Beer Around 'Ere”. Sue was from Sheffield and she noted the dropping of H's in the local dialect. So the name was born and is still in use after all this time. I actually produced the first A5 Version of the newsletter but on one coloured matt paper, a fair cry from the glossy product we know today. We were not shy of campaigning though and I think a few campaigns sailed close to the wind! Who remembers the ensuing battle over Elgood's false handpumps!

As far as beer was concerned we actually only had six pubs in Peterborough where we could find real ale in 1976, we had been decimated by the loss of Barnsley Bitter so suddenly all our Courage pubs had become keg. The six standard bearers of which sadly only two survive today were the 2 Bluebells, Dogsthorpe and Werrington, both Elgoods (the survivors!) plus the other Elgoods pub the Royal Arms on Eye Road, the Peter Pan (Home Ales) on Eastern Avenue, Dogsthorpe, the splendid Ruddles house Elephant & Castle in Westgate, opposite the Bumble, which was knocked down erroneously for Queensgate, it was actually listed and last but not least The Still in Cumbergate, currently a burger bar, however this was almost part time, it closed at 9.30 and had no Sunday or Bank Holiday opening! So drinking real ale was somewhat hard work and you had to be quite dedicated!

Our first addition to this lowly number was when the Comet, now the Elmtree Tree in Elmfield Road added Draught Burton ale. At least we now had 4 pubs in the Dogsthorpe area we could now have a bike crawl round!

If one thinks of the number of pubs we have now and the fantastic range of ales we have, it is hard to believe how we survived in the early days but we did and are still going strong today, so here's to the next 200 editions of Beer Around 'Ere!!

Derek Gibson

Press and Publicity

As we present the 200th edition of Beer Around 'Ere (BAE) my thoughts go back to the early days of CAMRA. At that time I was a fresh-faced 18 year old RAF Airman servicing the Mighty Lockheed C130 Hercules at its spiritual home RAF Lyneham, Wiltshire. The social side of the UK armed forces is legendary and my introduction to Real Ale were Arkell's 3 B's (Swindon) and Wadworth's 6X (Devizes).

The conversion from keg was swift and sweet and I wanted to taste more but at that time, brewing was dominated by the "big six" breweries: Whitbread, Scottish and Newcastle, Bass Charrington, Allied Breweries, Courage Imperial and Watneys and to get a pint of real ale you had to become a detective to find a free house! The only realistic way to locate local pubs serving real ale was the Good Beer Guide which I purchased along with my membership of CAMRA. This led onto the Swindon Beer festivals and the local branch newsletter (Off 'E TUN) informing its readers of where you could find local pubs serving Real Ale so all the more reason to support your local CAMRA.

Let us leave the 1970's and the hot summer of 1976 and move to Peterborough 2018 and a very different situation with locating Pubs or Pints of your favorite tittle. We now have smartphones, beer rating apps, social media, websites etc. Even this magazine is available electronically but I still like to open and read a magazine, don't you?

In 2013 CAMRA introduced WhatPub! An online website where Pubs featured have been independently added and updated by thousands of CAMRA volunteers and includes over 96% of Britain's real ale pubs. With 35,923 real ale pubs currently listed. This site differs from many other pub websites as the details are provided by the person who owns the pub. The pub entries are written by local CAMRA members then approved by dedicated branch volunteers (Daryl Ling is the Peterborough branch officer). A full entry in WhatPub offers a description and pictures of the pub, the address, opening hours, who owns it, lists the regular real ales they stock, states whether the pub offers Guest Beers, highlights the pub's main features e.g. availability of food, gives a map of where the pub can be located and highlights the local transport available.

Access is free for everyone but CAMRA members have the added feature in that they can Beer score each of the Pubs. It's this feature that always causes contention amongst CAMRA members as some feel this could be open to abuse or foul play. We may answer is what system isn't? I personally feel CAMRA have done their best to prevent this happening by making the scores available to Branch officers. I know Daryl is very thorough in checking all the scores for the all the pubs in the branch, and if there is deliberate hyping, for example, it is very easy to spot and to normalize the scores again. As I see it, the more people using the beer scoring the less we have issues which are suffered by the other online apps or social media.

This information is invaluable to both publicans and drinkers alike as hopefully it gauges how the pub is doing and how the brewers are doing. Being a partner in my own Microbrewery, Rocket Ales, I have seen various reviews and beer scores on some of the web sites which leaves a lot to be desired, for example on utapped.com one of our Ales Atlas IPA (India Pale Ale) was rated at 1 out of 5 and the post read "I asked for Milk Stout at the Cambridge Beer Festival and was served Rocket Ales Atlas IPA!!"

Eh???

When you are next visiting a new area or just to check your home town give www.whatpub.org a try and CAMRA members please get Beer scoring at your local! Daryl is eagerly waiting and the committee put the information to great use during Good Beer Guide compilation time.

Mike Blakesley

Two Hundredth Milestone

This edition of our bi-monthly newsletter BAE is the two hundredth number of the magazine. As we celebrate reaching this milestone, I would like to reflect on some of the previous editors who worked tirelessly putting the magazine together. Remember that all these people gave up some of their own free time and effort to make sure we were able to put our campaigning message and pub news out to our readers. We relied on, and still do, our members supplying us with information on pub changes. Regrettably this is sometimes in short supply but we nevertheless manage to produce some news (and views) of the pub scene around our branch area. Also regrettably occasionally we have to report yet another pub closure. So who were these stalwarts who over the last thirty plus years put this tome together?

Well, this list may not be quite accurate nor in order but these are the names of the past editors:

Brendan Boyle blazed a trail as the initial incumbent, followed by Brian Currell, but the first one that I came across was the intrepid Derek Gibson, famed for getting quoted in the local press as 'Derek Gibson said'. Not sure how long Derek was the editor but several years.

Next to take it on was yours truly, David Murray, who held the post for 8/9 years (I always seem to get involved in CAMRA positions for long terms).

Following on from myself, we had Liz Thomas, who was the other half of the then Chatteris Brewer, Rob, at Fenland Brewery. In spite of that she never used her position to promote the brewery, so no conflict of interest there! The couple left the country around 2001(*I know how they felt! Ed.).

Doddington-based Andrea Saberton then took the reins for a couple of issues before the late Marcus Sims, who sadly passed away last year. Marcus used his talents as a photographer to the best of his ability, filling much space with photos of vivacious young ladies from editions 119-125, and our current Membership Secretary, Bob Melville, was the next in the 'hot seat'. Bob held the position for around two years.

Harry Morten, presently Branch Webmaster, filled the post until the energetic (or eccentric) character of Paul Brammer (Bram) then took on the role. Many readers, especially in the pub trade, asked me to change the title to 'Bram Around Ere' due to most issues having a lengthy report on his own (then) managed pub, the Hand & Heart. Bram's first accredited issue was 134 and his last was probably 160. There are conflicting reports regarding the circumstances of the parting of the ways so suffice it to say that Bram was replaced by Jane Flew, who did the job for a year and a bit, ably assisted by then publisher Dan Speed. Eventually Jane had to step down as other commitments were taking priority.

Finally, our previous editor Jane Brown made way for our existing editor Alun Thomas. Jane was only supposed to be filling in the gap till we found another editor but inevitably ended up in the post (from issue 172) for almost five years! (We don't let our committee members walk away lightly).

I'm sure there will be some readers who can correct our list and/or put some other names forward who helped to produce our newsletter. My apologies for any that I have missed out but the old grey matter has only so much storage within its cells.

David Murray, *ably assisted by* **Paul Brammer**





**CHEERS!
—AND
WELCOME**

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by JOE VINCE
CAMRA Chairman

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Campaign for Real Ale Peterborough

Beer Around 'Ere

Free

June/July 1985
Vol 1 No 1

Hello Again

Welcome to the new CAMRA newsletter, this is published by the Peterborough branch of the Campaign for Real Ale.

Since the demise of the "LOCAL" newspaper no pub towns has been available in large form. In fact CAMRA's view has not really been heard for sometime as the "LOCAL" had turned into an advertising "pubgong" paper. No hard hitting CAMRA articles had featured in the paper for a long while.

We needed to fill this gap, so here we are! Do you remember the previous "Beer around 'Ere" but long lamented newsletter of the early campaign days? Well that ceased in June 1980 when it was not aimed at first because of the excellent early "LOCALS". Gradually, however, our editorial was altered and stories were made less "pubgong" and more "local". The "LOCAL" itself "passed away" last year and from CAMRA's view no towns were shed, but we needed a new piece for our pub news and so after a gap of 5 years "Beer around 'Ere" is back.

In the intervening years CAMRA's aims have become far wider and we will be covering topics not just on beer but on prices, licensing hours, pub preservation, etc. Do not hesitate to contact us with any news along these lines.

BEER AROUND 'ERE

SPECIAL WAS BRITON

Brought Burton - The Major Star in Dogthorpe this Christmas

Brought Burton Ale the new strong (O.G. 1047) real beer from Ind Coops has suddenly appeared in at least one previously "fizz-only" Peterborough pub - The Comet, Barton End Road, Dogthorpe. The beer, which is about the same strength as Green King Ale, is served from a green and white hand pump in the bar at 31 pence a pint. It is officially only on trial at the moment so if you want to see it kept in Peterborough get over to the Comet and drink the stuff!

(S.S. General opinion seems to be that it is a little sweet but quite distinctive and highly drinkable).

CAMRA Christmas Draw A Great Success

At least, the 13 people listed below were successful - to varying degrees in the annual CAMRA draw last Saturday night at the Elephant and Castle, Peterborough. Trev Oliver's winning ticket, the first to be drawn from the 4,700 entries, has earned him a firkin of Marston's Pedigree. And the anonymous winner of the yard-of-ale competition was successful in winning 5 pints of County for quaffing a yard in 15 seconds. Full list of draw winners:

1. 9 Gallons of Real Ale - 0153 Trevor Oliver, Whittlesey
2. Food Hamper - 2696 Brian Churchill, Northborough
3. Ready? - 1647 J. Parham, Raigton, Devon.
4. Box of choc. liqueurs - 1022 L. G. Kent, c/o Area Manager, Westwood Street, Peterborough.
5. Whisky - 3466, G. Wood, Alconbury
6. Gift Voucher - 2147 Julie Duff, Market Deeping
7. Gift Voucher - 0648 T. R. Cressay, Barton
8. Chocolates - 4752 Julia, Ampy Autos, Pongall
9. 4024 Mrs. J. C. Martin, St. Edmund, Stamford
10. Chocolates - 3469 G. Wood, Alconbury (again!)
11. Address Book - 4596 B. Badger, Arundel Road, Peterboro.
12. Cigars - 2429 Nick Andrews, Hicking Walk, Peterborough.
13. 5 bottles of perry - 4300, John Knight, Grimshaw Road, Peterborough
14. Watney's Party Four (booby prize) - 4612 John Gardner, Granville St., Peterborough.

Winners who have not yet received their prizes should contact Brendan Boyle.

Southold Weekend

The branch may be organising a Spring weekend for members in Southold, the home of Adams. Details will be given (accommodation, prices etc.) and discussed at the next branch meeting which is at the Blue Bell, Huxton, at 8.30 P.m. on Thursday 13th January.

"Beer Around 'Ere" is normally published monthly and distributed first at CAMRA branch meetings. So the next full edition will appear on 13/1/77.

Published by: Peterborough branch of CAMRA (the Campaign for Real Ale) or Whittlesey will be where we can persuade some of the "nationals" to bring their real beer into these towns. Obviously it is easier for a free house landlord to alter his range of beers than it is a tied tenant or manager, but why is it that apart from the Still, none of the free houses in Peterborough have tried real ale? The Blue Bell, a pub in the Great Northern may not be everybody's favourite drinking places but then neither are the S and C, Still - or any other single pub, "real" or "fizz". Every drinker has his/her own opinion on what the ideal pub should be like, and CAMRA's aim must be to get real ale into every different kind of pub.

Further Information: Brendan Boyle, 35 Donaldson Drive, Peterborough. Tel. 63141 (ext. 312) - work 72032 - home

BEER NEWS

FREE MONTHLY NEWS-SHEET FOR PUB-OWNERS

No. 2 - December 7th 1976

Over the past year it has been very pleasing to see a number of local pubs such as the Golden Pheasant (Stton), Crown (Elton) and Plough (Parcet Fen), re-introducing traditional beers. Without exception, however, these "converts" have been rural free houses. Obviously it is easier for a free house landlord to alter his range of beers than it is a tied tenant or manager, but why is it that apart from the Still, none of the free houses in Peterborough have tried real ale? The Blue Bell, a pub in the Great Northern may not be everybody's favourite drinking places but then neither are the S and C, Still - or any other single pub, "real" or "fizz". Every drinker has his/her own opinion on what the ideal pub should be like, and CAMRA's aim must be to get real ale into every different kind of pub.

Free houses can be excellent oases of real beer in Watney or Courage dominated deserts but the real breakthrough for beer lovers in Peterborough and Whittlesey will be when we can persuade some of the "nationals" to bring their real beer into these towns. Obviously it is easier for a free house landlord to alter his range of beers than it is a tied tenant or manager, but why is it that apart from the Still, none of the free houses in Peterborough have tried real ale? The Blue Bell, a pub in the Great Northern may not be everybody's favourite drinking places but then neither are the S and C, Still - or any other single pub, "real" or "fizz". Every drinker has his/her own opinion on what the ideal pub should be like, and CAMRA's aim must be to get real ale into every different kind of pub.

So the local beer-lovers' wish for the New Year must be for more real ale actually within Peterborough (and Whittlesey) in both free and tied houses. At reasonable prices, of course.

The News Gogo

Many thanks to all those who suggested a title for this news-sheet. The winner was John Gardner, although, in fact, his own first-choice suggestion was "Booze News". Other entries included "Peterborough Brews" (B.K.), "Pint News" (T.M.), "Beer and Wine" (C.F.), "Bols" (J.M.), and "On Tap" (N.A.). I inspired (?) choice of name for the Greene King pub now under construction at Bretton is "Silver Jubilee"; it should be quite a royal pub so let's hope it will be crowned by an Abbot!

Santa Arriving a Week Early - Official

It is hoped to secure the services of Father Christmas on the evening of Saturday 18th December to draw the lucky winning tickets in the Grand CAMRA Draw (in the lounge of the Elephant and Castle). There will be over a dozen prizes distributed as well as the first prize of a 9 gallon can of real beer (due to likely postal difficulties in despatching to the winner this prize will be imperceptibly for the evening). Incidentally, despite what the last news-sheet said, County and Abbot can be chosen if the winner so desires. All ticket money and stubs should be returned as soon as possible to Pongall or the Elephant and Castle; latest date is Tuesday 14th December.

Members of Fenland branch of CAMRA have been invited to bring their accordeons, tubas and loud voices down for the evening. There will also be a yard-of-ale competition open to anybody who feels it will not disgrace themselves too much! Proceedings commence around 8 o'clock.

Are Watneys Ashamed of Being Watneys?

Watneys appear to be embarking on a de-watneyalisation programme. In Peterborough the Peacock, Windmill and Red Inn (New England) have all had face-lifts, which have involved dispensing with the familiar "beetle" red sea-green lettering and the name "Watneys", they have even begun to use colours other than red and white! And a lot better they look too. (The Golden Fleets in Westgate also

R.A. BAKER -

40 NOT OUT!

Beer Around 'Ere is not the only local institution to be celebrating a significant milestone this year. One of our most regular and longest-serving advertisers, R. A. Baker Glaziers and Merchants Ltd., are marking 40 years of trading (from when Mull Of Kintyre was No. 1 in the pop charts and in the summer we were all dancing to Night Fever by the Bee Gees). In this generally uncertain business climate, that is some achievement!

The company specialises in commercial and domestic glazing as well as replacement doors and windows, replacing steamed-up units, shower screens, bespoke balustrading

(try saying that after a couple!), woodburner glass, bevelled mirrors and glass splashbacks, providing a first-class service within a forty-mile radius of Peterborough. No job is too small.

MD Ronnie Baker, who lives in Castor (the home of Castor Ales), can choose between the Prince of Wales, the Royal Oak and now the Chubby fine dining restaurant. Ronnie laughs off any suggestion of a 50th anniversary celebration for the company. But who would bet against it?



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Lithic Brewery

An added bonus!

Back in July 2017, I took my Mum to Wales for a week's holiday. We stayed in the wonderful Kingfisher Cottage in Llangorse, a small Brecon Beacons village with a 15th century church, a large natural lake, two pubs and the bonus of a small brewery.

The aptly named Lithic Brewery (of the nature of or relating to stone) was started by geologist David Drabble in late 2016, with the first brews in March 2017. David's interest in brewing started, at age 19, when he was studying at University and he began to use home brew kits to make beer more affordable. After qualifying, David moved to Western Australia to take up a post as a Mining Consultant. Outside of work he visited small breweries and pubs and his love of beer was strengthened. Six years later, David returned home to Wales and carried on experimenting with his home brews, sometimes using home-grown hops.



Gradually, the idea of brewing for a living was formulated and David began to look for suitable premises near his home. A little out of his ideal area, he came across the vacant premises of the former Redstone Brewery, on Tynewydd Farm in Llangorse. With dormant kit already in place, this seemed the sensible option for this new brewer, whose venture would be supported by part-time mining consultancy work.



Unusually, the brew size is 420 litres as the vessels were adapted, in Hereford, from former jam making

equipment. All the tanks have jackets which enable control of temperature and pressure. Initially, practicality dictated the use of dried hops in both whole and pellet form, supplied by Charles Faram; and dried yeasts. American yeast is used in the 4.7% Pale Ale and 6.3% Black IPA, English yeast in the 4.8% Porter, and German yeast in the 4.5% Wheat Beer, which made up the original core range. Since then a 4.5% Pilsner (using Lager yeast) and a 4.0% Session IPA have been added. Many varieties of hops and malts are used, including a new English hop, Endeavour.

After fermentation the vessels are crash-chilled to encourage the yeast and hops to settle before transfer to the conditioning tank where settling finishes. No finings or filtering is used so the beers are all suitable for vegetarians. Generally the beers ferment for one week and condition for one week, but the Pilsner ferments for two weeks and conditions for a month.

Currently all beer is either sent in IBCs to be canned, by Bespoke Cannery, Wrexham, or sent out in Eco kegs, supplied by a Bridgend company. They have a standard Sankey fitting so they can be used by a wider range of premises.

The brewery graphics are done by a company in Newport. I was particularly impressed with the clarity of the designs, and ease of seeing "what's what", unlike many current can designs. As a beer drinker, David likes to know about the beer he is drinking so wanted to give details of hops/malt/brief description and serving guide to the "end-user".

Above the brewing area is a storage area and small hospitality room which can be used for open days, pre-arranged group visits and off-sales. I bought a mixed tray of the four beers which were available at the time of my visit and did a taste test amongst several friends, including some of the PBF Beer Keepers. Generally, the Pale Ale was found to be lacking depth of flavour, the Wheat beer was



pleasant and not as sweet as some, but most people preferred either the Porter or the Black IPA. All were impressed with the range of styles and quality of beer for a first brew.

In recent months David has been busy marketing his beers, has experimented with allotment grown fresh hops, and has launched a mail order service (lithicbrewing.com). He has also been tweaking his original core beer recipes to meet his own high standards. A move to full-time brewing would involve greater experimentation with fresh ingredients and development of beers which could be supplied in casks.

I recommend a mixed case of Lithic Beers to offer your friends, something they've probably not tasted before. David, thank you for your openness and warmth; my Mum really enjoyed her first ever brewery visit!

Good luck for the future.

Maxine Chantry



A.I. is too important to be left in the hands of machines.

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

All for that taste of Taylor's



Pub of the Year Presentation



There was a celebratory atmosphere in the Bumble Inn, Westgate on the evening of Friday, February 2nd as Tom and Michelle Beran were presented with the Pub Of The Year award for 2018. Branch vice-chairman Dave Murray did the honours, ably assisted by Paul Brammer who also proposed the Bumble for a Gold Award last year and doubled up as crowd control co-ordinator on the night!

ALL IN A GOOD CAUSE!

The Shoulder Of Mutton in Weldon held a pub party in January to celebrate their inclusion in the CAMRA 2018 Good Beer Guide. Entertainment on the night was provided by Doctor Busker and his accordion ("It's Bound To Be A Bawdy 'Un") and regulars joined in the singing and dancing on what was a great night!



A raffle on the night raised a praiseworthy £215 for the Motor Neurone Disease Association with a number of lovely prizes donated by customers.

There's always something going on at The Shoulder. In February a party of regulars enjoyed an evening at the Potbelly brewery which featured darts, pool, a steeplechase and fish and chips as well as beer sampling...

In March, a group travelled to the Leicester Beer Festival by train and on 21st April a free bus heads for Rushden with the option of a visit to the new Rushden Lakes shopping centre. A special invitation from the Rushden Historical Transport Society to visit the club bar (a former CAMRA National Club Of The Year) has already created considerable interest.

David Fursdon is the man to contact on 07790 197220.

The Frothblowers logo features two golden beer mugs clinking together. Below it is a photo of the pub's exterior, which has a white door and windows with a brick surround.

The Frothblowers

A nice place for a beer and a chat

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Tue - Thurs - 3pm to 9pm
Fri - 3pm to 10pm
Sat - 12pm to 10pm
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www.facebook.com/frothblower

letters to the editor

I would like to reply to Mick Slaughter's letter in the Feb/Mar 2018 copy of Beer Around Ere, written in response to my letter in the Dec/Jan 2017 edition in which I suggested that for the benefit of producers, retailers and customers, craft beer needs to be defined.

Firstly, I thank Mick for drawing my attention to the conclusion arrived at in 2016 by the CAMRA Technical Advisory Group that "we should treat each use of 'craft' on its merits, welcome those cases where a true craftsman is producing quality products, and ignore those that are merely a marketing man's blandishments."

It seems to me, that this is exactly where we are heading now. CAMRA's stance in 2016 can be described in many ways, sitting on the fence, wishful thinking, or simple naivety- take your pick. 'Big beer', and others with a vested interest are already exploiting 'craft' beer to persuade customers into their establishments to consume beers which are far from quality products made by true craftsmen and craftswomen.

Further thanks are due to Mick for alerting me to the Society of Independent Brewers (SIBA) "Assured Independent Craft Brewer" scheme, and I agree that its criteria are well suited for the UK market. However, this scheme extends beyond real ale to include keg, bottle, can and other cask beer, and I guess this is why it has, so far to my knowledge, received little prominence in CAMRA publications.

In an ideal world, the SIBA "Assured Independent Craft Brewer" scheme would be adopted across the whole of the independent brewing scene, but membership of SIBA is voluntary, and there will also be some SIBA members who choose not to join the "Assured Independent Craft Brewer" scheme, for their own good reasons.

We therefore have a part solution, but it does not address the fundamental problem of the absence of a formal definition of 'craft' beer, leaving the way wide open for 'Big beer' and their marketing men's blandishments.

I really do not think it is beyond the imagination of the interested parties, with CAMRA playing an active role, to develop an acceptable definition of 'craft' beer (and cider, perry or lager), using the SIBA "Assured Independent Craft Brewer" scheme as the starting point.

And of course, craft real ale would be the drink of choice.

Where there is a will there is a way.

Cheers

Tony Brown



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RIP Kenny Baker

It's with great regret that we heard of the recent passing of Kenny Baker, a CAMRA stalwart who for many years had a stall at Peterborough Beer Festival (and who passed on a percentage of his earnings to the Festival).

His close friend and drinking partner Tracy Tester pays tribute to Kenny:

"Kenny always enjoyed doing his caricatures at Peterborough Beer Festival – it always put a smile on his face! He enjoyed drawing all sorts of people and animals that came to his table and those he did caricatures of always left with a smile.

Ken enjoyed catching up with all the Beer Festival staff and his friends there and having a lot of laughs with everyone!

He always liked to talk about football. He was an Arsenal fan and enjoyed watching them on TV. He liked to have a great debate with people about politics – and always had the last word!

Ken also enjoyed doing the Irregulars in BAE. People loved it and kept asking when the next one would be. "You'll have to wait and see" was always his reply".

Kenny leaves behind his beloved sister Helen, brother Derek and the rest of his family. He will be missed by many people.



KENNY BAKER, born 11th March 1945, died 1st February 2018.

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DEEPING TO BOURNE DELAINE CRAWL

Despite earlier misgivings there was an encouragingly healthy turnout (including the Wisbech contingent) for the latest of John Hunt's expeditions! The starting point was appropriate : the Bull at Market Deeping, where the inaugural Peterborough CAMRA meeting was held half a lifetime ago...

The Bull has recently undergone sympathetic surgery and is now a light yet cosy pub although it was pleasing to see that the unique dugout bar remains unchanged. Trade was brisk on both the food and drink fronts, while one thing that never changes in Everards' houses is my order – I always have a pint of mixed Old Original and Tiger.



A hop, skip and a jump up the road and we were in the Vine, a Gold Award winner as recently as 2014. This is a homely pub (five handpumps) complete with a Naughty Corner! My brother lives nearby and had recommended the house ale, Vine bitter from the Deeping-based Hopshackle Brewery. I'm glad I took his advice – it's a tasty session ale.

Langtoft was the next scheduled stop and we left the Vine in search of the bus stop, but by the time

those setting the pace had realised they'd walked past it they were almost in Langtoft! In fairness, the signage was haphazard to say the least...

Anyway this was a first for me – the Waggon and Horses is one of the few pubs in the area I'd never set foot in before. Early signs weren't great with only Abbot and Courage Best on handpump. I have recent history with the latter but my taster was acceptable and so was the pint that followed.

In no time we were back on the Delaine, heading for the White Horse in Baston (it was the Spinning Wheel last time I was in there!). This is a pleasant, spacious pub with a promising array of ales on offer.

I chose Rolling Stone from the 8 Sail Brewery at Heckington. Whilst in here, I flicked idly through the local Stamford Mercury to see the news that Wetherspoon's is to open in Bourne. Funnily enough we'd only been talking about that very possibility moments earlier...

We enjoyed ourselves in the White Horse and second drinks were taken (Rolling Stone again for me), but time was getting on and the decision was taken to miss out Thurlby and head straight into Bourne, where we took a lamentably long time to locate the



Anchor as no-one was familiar with the labyrinthine Bourne backstreets! It was worth the wait, of course, as we were welcomed in one of the Pub of the Year finalists. As far as I could see everyone in the party was drinking Thornbridge Jaipur, which certainly got my vote as the best pint of the day. Entertainment here was in the form of a rousing chorus of "Happy Birthday" in honour of Jane Brown, whose birthday was the previous day.

Everybody headed off eventually either to Smith's or the bus stop, but I'd arranged for my wife to collect me (and in any case couldn't face the trek back into Bourne). Thus I was able to settle back with halves of Dancing Duck Bourne Particular and Roundheart.

I promise you – if you've never been on one of John's Jaunts then get your name down for a future one. They are invariably grand days out, drinking quality ale in good company. See you next time!

AI



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12:00 - 23:00 FRIDAY & SATURDAY
12:00 - 18:00 SUNDAY



Posh Pints

It hasn't, at the time of writing, been a vintage season for Peterborough United, but with a new manager at the helm that could yet change! And as long as you don't let the football spoil a good day out there remain some potentially enjoyable pubs to visit and pints to drink before the close season. In the first of what will hopefully become a regular feature (obviously resuming in August), we feature possible watering holes handy for away grounds where over-the-moon/sick-as-a-parrot conversations might be enjoyed pre- or post-match.

**SATURDAY APRIL 7TH v
PLYMOUTH ARGYLE (KO 1500).
FORTESCUE HOTEL, 37
MUTLEY PLAIN PL4 6QJ**

A no-nonsense venue for cask-conditioned real ales run by a true enthusiast. Nine handpumps, including a cider. Local CAMRA Pub of the Year 2017.

**LOUNGE, 7 STOPFORD PLACE
PL1 4QT**

Cosy pub tucked away, renowned for its Bass amongst other ales. No pool table, no jukebox, no aggro. And "the best gammon egg and chips in Plymouth!"

**STOKE INN, 43 DEVONPORT
ROAD PL3 4DL**

Traditional pub close to the city centre. Five changing ales complement Skinner's Betty Stogs and here you WILL find a pool table and jukebox. "No bells and whistles but it serves good ale!"

**THURSDAY APRIL 19TH v
BLACKBURN ROVERS (KO
1945).
BLACK BULL, BB3 0LL
(ACTUALLY IN DARWEN BUT
NOT FAR FROM THE GROUND)**

A former Thwaites' house, now a brewpub (Three B's Brewery). Real fires and "popular with beer connoisseurs", whatever they are...

No food served.

**HARE AND HOUNDS, 78
LAMMACK ROAD BB1 8LA**

Busy estate pub, home to many sports clubs and adjacent to Old Blackburnians FC (where entry may be cheaper than Ewood). Five changing ales but again no food.

**RISING SUN, 797 NEW
WHALLEY ROAD BB1 9BE**

A former Matthew Brown house, this is a friendly locals' pub serving three changing ales. About two miles from Blackburn centre. No food served.

**SATURDAY MAY 5TH v
PORTSMOUTH (KO 1730).
RUTLAND ARMS, 205 FRANCIS
AVENUE PO4 0AH**

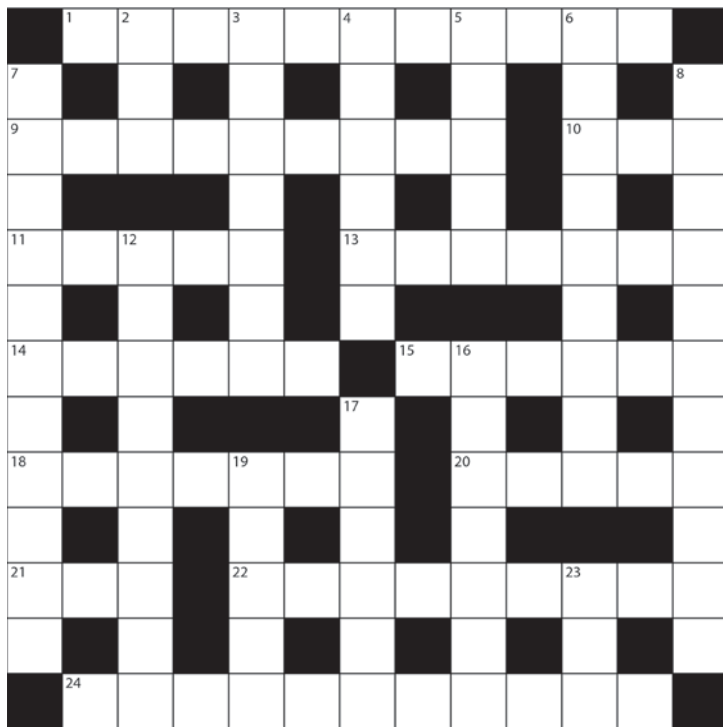
Two-bar family-run pub five minutes from Fratton Park, serving Butcombe Original and two changing ales. Plastic glasses only on match days...

**JOHN JACQUES, 78-82
FRATTON ROAD PO1 5BZ**

Wetherspoon outlet with all the usual amenities, handy for Fratton Station.

**RED WHITE AND BLUE, 150
FAWCETT ROAD PO4 0DW**

Old-fashioned street corner boozer in Fratton itself. A Fuller's house serving only Fuller's products. Landlord "does magic tricks", apparently, so it might be a good place to, erm, frattonise.



WIN A PACK OF ALE!

A Rocket Pack (a three-pack courtesy of Rocket Ales) will be awarded to the first correct entry drawn at the Branch Monthly Meeting on Tuesday, 3rd April at the Frothblowers, Werrington. (Winner must be prepared to collect in person from an agreed point if necessary – we cover a vast area!)

Name _____

Address _____

Telephone _____

Email _____

Send entries to: Beer Around 'Ere, c/o 9 Waverley Gardens, Stamford, Lincs. PE9 1BH.

CROSSWORD CLUES

ACROSS

1. Cheerful former Pub of the Year (5,6)
9. Black ale from Enville (3,6)
10. I'm indebted to you, Madam (1,1,1)
11. Parts of aural equipment (5)
13. Ever-present in the Premier League (7)
14. Home to an award-winning porter (6)
15. Unpopular under bridges or on the net (6)
18. A Wainfleet winner (7)
20. Kenyan/Tanzanian pastoral people (5)
21. A car crash, initially? (1,1,1)
22. Snug? (3,6)
24. Branch sage and seer (5,6)

DOWN

2. Tom or Peculier? (3)
3. Surveys (5,2)
4. Resentful at buying beer? (6)
5. Unnatural, in a way (5)
6. Architraves (9)
7. Back street gem (11)
8. Home to Boca Juniors and River Plate (6,5)
12. Crimean headgear? (9)
16. Late night brew from Frensham or Wincle? (7)
17. Theatre in London, Crewe or Sheffield (6)
19. African mammal, distant relation to the giraffe (5)
23. Rita or Kia? (3)

Whittlesey Beer Festival 2018

Over the weekend of the 18th-20th of May, the Whittlesey Rotary Club will be holding its inaugural Beer Festival at the Falcon Hotel in the town. Real ales served will be drawn from the Cambridgeshire area and a number of ciders will also be on offer. Entry will be FREE and ales/ciders sensibly priced at £3 a pint and £1.50 a half.

This is a fund-raising event so please do your best to support it! The Rotary Club are raising money for MENTAL HEALTH AND LOCAL CHARITIES, including the YOUNG PEOPLE'S COUNSELLING SERVICE FOR WHITTLESEY.

Please make a note in your diaries and keep an eye out for further details!

Opening hours are as follows:

FRIDAY 7PM – 11PM

SATURDAY 12 NOON – 11PM


SUNDAY 12 NOON – 4PM

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April

Thursday 29th March – Monday 2nd April

Cross Keys Easter Beer Festival, 2 West Street, Kings Cliffe, PE8 6XA.

Real ales, craft beers and ciders, plus food and entertainment.

Further details www.crosskeyskingscliffe.uk

Tuesday 3rd at 8.30pm

Branch Monthly Meeting, at the Frothblowers, Werrington, PE4 6QP. All members welcome, please bring membership card.

Wednesday 4th at 8.30pm

Gold Award Presentation, Charters, Town Bridge PE1 1FP. Make your own way there!

Saturday 14th

Mystery Tour departing the Brewery Tap at 11.30am and returning by 8pm.

Cost £12.00 to include light refreshments. To book places please contact John Hunt, Social Secretary on 07923489917.

Thursday 19th – Monday 23rd

Hand and Heart : 9th St George's Beer and Music Festival, Highbury Street, Millfield, PE1 3BE. 50 cask ales, live music, BBQ and more!

<http://thehandandheart.com>

Saturday 21st From 12 Noon

Breweriana and Playing Card Collectors Meeting in the Function Room at The Heron, Stanground PE2 8QB. Come along and buy and swap! All welcome. Further details from mike_s_johnson@hotmail.com or Maxine on 01733 239585.

Saturday 21st

Free Bus Trip from the Shoulder of Mutton, Weldon, to Rushden, with special invitation to Rushden Historical Transport Society club bar. Only 75 seats available, book places at pub or phone 01536 601016.

Saturday 21st

Cider Pub Of The Year Presentation to The Frothblowers, Werrington PE4 6QP. Presentation at 7pm. Make your own way please!

May

Monday 7th at 8.30pm

Branch Monthly Meeting, at the Prince of Wales Feathers, Castor, PE5 7AL. All members welcome, please bring membership card. A minibus will be provided from Brewery Tap. Time to be arranged, contact John Hunt, Social Secretary for further details on 07923489917.

Sunday 20th May

Fenland Busfest. Travel to Whittlesey by train at 0935 from Peterborough or special bus at 0940. Vintage buses follow various timetables which visit a very good selection of Fenland pubs. Vintage bus trips are FREE (donations welcome on the day). A programme of all the services is available on the day (cost £5). Contact Social Secretary John Hunt – 07923489917 - on the day for a location update !

Thursday 10th – Sunday 13th

Prince of Wales Feathers Beer Festival, Castor, PE5 7AL.

www.princeofwalesfeathers.co.uk

Friday 18th – Sunday 20th

Whittlesey Rotary Club Beer Festival at the Falcon, Whittlesey.

Real Ales from a selection of Cambridgeshire breweries, plus ciders. Fund raising for mental health and local charities including Young People's Counselling Service for Whittlesey. Free entry.

Monday 21st to Saturday 26th

45th Cambridge CAMRA Beer Festival, Jesus Green, Cambridge.

For further details www.cambridgebeerfestival.com

June

Thursday 28th – Sunday July 1st

Rutland CAMRA Beer Festival, Rutland County Museum, Catmos Street, Oakham, LE15 6HW. Around 40 beers, 10 real ciders and perries, mead and English wines.

For further details www.rutlandcamra.org.uk/beer-festival

Branch Contacts

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Vacant

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07944 869656

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Mike Blakesley

07747 617527

Melbourn: Don Rudd

07806 731765

Mile Tree Brewery:

Steve Williams

07756 066503

Nene Valley: Bob Melville

07941 246693

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Pub Merit Awards & Gold Awards

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Pub name:

Pub address/town/village:

Reason for award:

Your name:

Your phone number or e-mail address:

Your membership number:

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